



# CHAPTER THREE

*Shiraz*

The story continues at McPherson Wines with the fourth vintage of Chapter Three...

Our flagship wines, the Chapter Three Chardonnay and Shiraz are made by our winemaker Jo Nash from single vineyards in the Strathbogie Ranges. The newly released 2014 is our fourth vintage of these highly acclaimed wines.

Great care has been taken to craft wines of style, superb quality and perfect harmony.

**Winemaker: Jo Nash**



Central & Western Victoria Wine Show Results, Winestate Magazine, March/April 2016

**Silver Medal** International Wine & Spirit Competition 2015

**Bronze Medal** Royal Adelaide Wine Show 2015

**Bronze Medal** KPMG Sydney Royal Wine Show 2016

#### VINTAGE INFORMATION

Vintage	2014
Region	Strathbogie Ranges, Central Victoria
Varietal	95% Shiraz 5% Viognier Co-Fermented
Alcohol	14%
Best Consumed	2018 – 2026

#### OAK TREATMENT

70% New French Oak, 30% 1 Year Old French Oak  
100% 500L Puncheons for 12 months maturation

#### JO'S WINEMAKING / VITICULTURE

Fruit was harvested from 16 year old vines in exceptional vineyard sites on top of the Strathbogie Ranges during April 2014. The vineyards are situated on granitic sand and rock, which give the wine notable *terroir*. Tonnages were kept low, (approximately 3 tonnes/acre) to allow for maximum quality and flavour. The juice was placed in small open vat fermenters which were hand plunged every 8 hours for the duration of the ferment. Once the ferment was dry, the resulting wine was pressed off the skins and given time to settle before allowing a natural secondary fermentation to commence. Separate parcels of the wine spent 12 months in French oak, after which the final blending of select parcels took place. The wine remains unfiltered, giving it texture and character that a wine of this style should boast.

#### JO'S HARVEST NOTES

The growing season in 2014 presented some challenges in the vineyard including frost in late 2013 and extreme heat in early 2014. Once harvesting began in late January we were pleasantly surprised by the quality of the fruit and the resulting wines. Yields were down but quality was up this year. Whites have good varietal character with great flavour, whilst the reds have beautiful colour and flavour intensity.

#### JO'S WINE DESCRIPTION

Smooth, complex and elegant, this medium bodied, cool climate red evolves with stunning aromas of ripe sweet berries coupled with a floral, violet – like perfume and smoky, chocolate suggestions. This elegant Shiraz displays intense notes of spice, rich blackberries and plums carefully balanced with subtle oak. Possessing an eternal palate of richness and spice, it is irresistible now, and will richly reward those who offer it time.

#### JO'S FOOD RECOMMENDATIONS

This fine boned, softly spoken Shiraz has been made to enjoy with food and comes into its own when paired with the perfect dish. Flavourful foods as found in Greek, Spanish and Italian cuisines are perfect. Also a great partner for grass fed fillet steak, char grilled venison - or for something a little different try it with some chocolate cake.



**McPherson WINE Co.**

EST. 1968